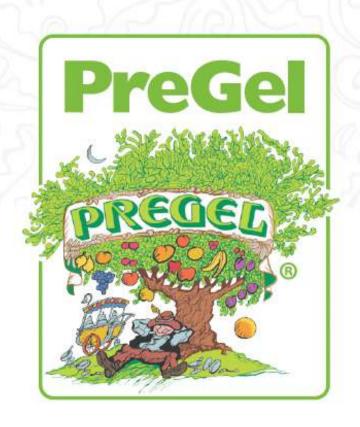


PRODUCT OVERVIEW



ABOUT PREGEL

We are an international, family-run company specializing in the manufacturing of superior quality products and ingredients.

Everyday, we work with passion and respect to meet the needs of every signle client by offering innovative and technologically-advanced solutions.

- FROZEN DESSERTS
- PASTRY & BAKING
- SERVEWARE & SUPPLIES
 - · EDUCATION ·

info@pregelcanada.com
www.pregelcanada.com



FROZEN DESSERTS

Gelato, Sorbetto, Ice Cream & Soft Serve

Inspired by the artisanal know-how of gelato chefs, our gelato, sorbetto & ice cream products represent a large variety of options and different processes to fit every frozen dessert production needs.

Our soft serve line encompasses products for ice cream, gelato, sorbetto and frozen yogurt that can all be used in a soft serve machine in a wide array of flavours that are available year-round to entice all customers.



FROZEN DESSERT BASE PRODUCTS

- Bases
- Always Fresco[™] Bases
- Stabilizers & Texture Improvers
- Instant Flavoured Bases



VARIOUS FLAVOURINGS

- Traditional Pastes (Cream Flavours)
- Fortefrutto® (Fruit Flavours)
- Powdered Flavourings
- Flavour Concentrates



VARIEGATES, TOPPINGS SAUCES & COATINGS

- Arabeschi® Variegates
- Liquid Toppings
- Smooth and Textured Coatings
- Garnishes



& INCLUSIONS

- CrumbOlé
- Caramel Shards



- Cups, Cones, Lids, and Spoons
- Flavour Markers
- Equipment & Equipment
 Supplies
- Pan Liners and Lids
- Spatulas
- Piping Bags

- Frozen Pop Supplies
- Frozen Dessert Molds
- Pastry & Baking Molds
- Buckets & Pitchers
- To-Go Solutions
- And More!

VIEW FULL LIST OF PRODUCTS AT WWW.PREGELCANADA.COM/SERVICE



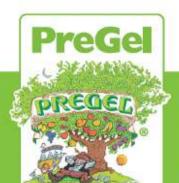
At PreGel, we understand that the best way to advance in any professional arena is through continuous learning. This is why we host three premiere locations devoted to artisanal dessert education. Our International Training Centers (ITC) are state-of-the-art facilities that promote PreGel's dedication to the advancement of professional and aspiring specialty dessert chefs.

The PreGel ITC are staffed by award-winning, expert chefs who are committed to providing an unrivaled learning experience. With sharp integrity, irrefutable competency, and compelling personality, the ITC chefs will guide you through diverse curricula that include:

- classroom learning
- hands-on instruction
- superior ingredients
- top-tier equipment
- networking

INTERESTED?

Learn more about our curricula at www.pregeltraining.com.



PREGEL CANADA

EAST COAST (HEADQUARTERS)
221 DON HILLOCK DRIVE • AURORA, ON L4G 0K2 • TEL: 905 727 3068

WEST COAST BRANCH 19272 96TH AVENUE, UNIT 4 • SURREY, BC V4N 4C1 • TEL: 778 298 2898

PASTRY & BAKING

Essential Products for Pastry and Dessert Production

Featured in PreGel's dynamic Pastry & Confections line are prestigious flavouring Pastes, Compounds, and Dessert Bases, which produce high-end results with minimal preparation. Designed for chefs in need of superior dessert solutions that offer scratch-made taste and artisanal presentation, these products deliver the results every passionate chef seeks.



PASTRY **BASES** & ESSENTIALS

- Baked Pastry Bases
- Cold Dessert Bases
- Egg White and Cocoa Powders
- Fruit Finishes
- Magic Sugar (Isomalt)



FLAVOUR COMPOUNDS

- Pannacrema Compounds
- Traditional Pastes
- Powdered Flavourings



GLAZES, COATINGS, VARIEGATES & SAUCES

- Arabeschi® Variegates
- Liquid Toppings
- Smooth and Textured Coatings
- Cold Process Glazes

PRODUCT PACKAGING

PREGEL FROZEN DESSERT PRODUCT PACKAGING



PASTRY & BAKING

Bases, Fillings & Décor For Fresh-Baked Confections

PreGel's line of powdered bases and fillings for the production of traditional baked goods. Easy-to-use, our mixes are extremely versatile and provide guaranteed results in just a few easy steps.

Make delicious sweet treats such as muffins, sponge cakes, eclairs, pastry cream, churros, biscotti and a variety of European cakes with our wide range of semi-finished products, specially designed for large production.



BAKERY BASES

- Sponge Cake / Chocolate Sponge Cake
- Universal Cake Mix
- Sacher Cake Mix
- Muffin / Cake Mix
- Choux / Éclair Mix

Gluten-free options available



CREAMS FOR DIPPING & COVERING

- CoverMaxTop
- CoverMax Décor



CREAMS FOR FILLING BAKED APPLICATIONS

- Cookiemax (for filling before baking)
- Farcimax (for filling after baking)



PREGEL PASTRY PRODUCT PACKAGING